

IN THE CLAIMS:

This listing of claims replaces any and all prior listings of claims.

Listing of Claims:

Claim 1 (Previously presented): A UHT-treated product comprising a stabilized starch n-alkenyl succinate as a texturizing agent and wherein, after UHT-treatment, said UHT-treated product has a viscosity between 0.10 to 0.50 times the viscosity obtainable after re-heating of said UHT-treated product.

Claim 2 (Currently Amended): [[A]] The UHT-treated product according to claim 1, wherein, after UHT-treatment, said UHT-treated product has a viscosity between 0.15 to 0.40 times the viscosity obtainable after re-heating of said UHT-treated product.

Claim 3 (Currently Amended): [[A]] The UHT-treated product according to claim 1, wherein the stabilized n-alkenyl succinate is a C₆ to C₁₆ n-alkenyl succinate.

Claim 4 (Currently Amended): The UHT-treated product according to claim 1, wherein said UHT-treated product includes at least one starch alkenyl succinate that is undextrinised, dextrinised, cooked-up, pregelatinised, or enzyme-treated.

Claim 5 (Currently Amended): [[A]] The UHT-treated product according to claim 4, wherein said UHT-treated product has a viscosity between 0.15 to 0.35 times the viscosity obtainable after reheating said UHT-treated product.

Claim 6 (Currently Amended): [[A]] The UHT-treated product according to claim 1 or 2, wherein said product is selected from the group consisting of UHT-treated sauces, soups, liquid desserts, dressings and fillings.

Claim 7 (Currently Amended): [[A]] The UHT-treated white sauce according to claim 6, wherein:

- a) it comprises from 2 to 5% w/w stabilized starch n-alkenyl succinate,
- b) a viscosity after UHT treatment of below 1500 mPa.s, and
- c) a viscosity after re-heating that increases to above 2000 mPa.s.

Claim 8 (Withdrawn): A process for preparing UHT-treated product comprising starch n-alkenyl succinate in which said process comprises:

- a) preparing a mix of the ingredients that includes a stabilized starch n-alkenyl succinate,
- b) preheating said mix to a temperature higher than 50°C,
- c) homogenizing said preheated mix at a pressure higher than 20 bar,
- d) treating the mix by UHT at a temperature higher than 120°C, and
- e) cooling the UHT-treated product.

Claim 9 (Currently Amended): [[A]] The process according to claim 8, wherein said stabilized starch n-alkenyl succinate is a stabilized starch C₆ - C₁₆ alkenyl succinate.

Claim 10 (Withdrawn): A process according to claim 8 or 9, wherein the UHT-treated product of step e) is re-heated to a temperature higher than 80°C.

Claim 11 (Withdrawn): A process for texturizing a UHT-treated product by incorporating therein a stabilized n-alkenyl succinate.

Claim 12 (Cancelled).

Claim 13 (Cancelled).

Claim 14 (Withdrawn): A process according to claim **11**, wherein further processing said UHT-treated product to a sauce, soup, liquid dessert, dressing or filling.

Claim 15 (Withdrawn): A process according to claim **11**, wherein said UHT-treated product has an egg yolk content wherein said egg yolk content is reduced by at least 50% by adding said stabilized starch alkenyl succinate, in comparison to the UHT-treated product lacking said stabilized starch alkenyl succinate.

Claim 16 (Currently Amended): [[A]] The UHT-treated product according to claim **1**, wherein said stabilized n-alkenyl succinate is a stabilized n-octenyl succinate.

Claim 17 (Currently Amended): [[A]] The UHT-treated white sauce according to claim **7**, wherein said white sauce contains from 3 to 4% w/w of said stabilized n-alkenyl succinate.

Claim 18 (Currently Amended): [[A]] The UHT-treated white sauce according to claim **7**, wherein said viscosity after UHT-treatment is below 1000 mPas.

Claim 19 (Cancelled).

Claim 20 (Withdrawn): A process according to claim **8**, wherein the UHT-treated product of e) is re-heated to a temperature higher than 90°C.

Claim 21 (Currently Amended): [[A]] The UHT-treated product according to claim **1**, wherein said UHT-treated product has a viscosity between 0.15 to 0.35 times the viscosity of a re-heated UHT-treated product.

Claim 22 (previously presented): A product obtained by a process comprising the combination of steps:

- a) preparing a mix of ingredients that includes a stabilized starch n-alkenyl succinate,
- b) preheating said mix to a temperature higher than 50°C,
- c) homogenizing said preheated mix at a pressure higher than 20 bar,
- d) treating the mix by UHT at a temperature higher than 120°C to obtain a UHT-treated product,
- e) cooling the UHT-treated product, and
- f) reheating said UHT-treated product to a temperature higher than 80°C obtain a reheated product,

wherein the UHT-treated product has a viscosity that increases upon reheating, and whereby the viscosity is 0.15 to 0.50 times the viscosity obtained after reheating the UHT-treated product in step (f).

Claim 23 (Previously presented): A UHT-treated food product whose viscosity increases upon being reheated, wherein before reheating, said product has a viscosity that is 0.15 to 0.50 times the viscosity obtained after reheating said product, said UHT-treated food product comprising a texturizing agent that is a starch n-alkenyl succinate that has been treated with active chlorine.

Claim 24 (Previously presented): A reheated food product whose viscosity increases upon being reheated, wherein, before reheating, the food product has been UHT-treated and the UHT-heated product has a viscosity that is below 1500 mPa.s and is 0.15 to 0.50 times the viscosity of said reheated food product, said reheated food product having a viscosity above 2000 mPa.s, and said UHT-treated food product comprising a texturizing agent that is a starch n-alkenyl succinate that has been treated with active chlorine.

Claim 25 (Previously presented): The reheated food product according to claim 24, wherein the UHT-treated product contains 2 to 5% w/w stabilized starch n-alkenyl succinate.

Claim 26 (Previously presented) The reheated food product according to claim 24, wherein said reheated food product has a viscosity above 2200 mPa.s.

Claim 27 (Previously presented) The reheated food product according to claim 24, wherein the viscosity of the UHT-treated product after UHT treatment and the viscosity of said reheated food product differ by at least 1800 mPa.s.

Claim 28. (New) The UHT-treated product according to claim 1, wherein the viscosity of the UHT-treated product after UHT treatment and the viscosity of the reheated product differ by at least 1800 mPa.s.

Claim 29. (New) The UHT-treated product according to claim 1, wherein said UHT-treated product has an egg yolk content that is at least 50% reduced in comparison to a UHT-treated product prepared without a stabilized n-alkenyl succinate as a texturing agent.

Claim 30. (New) The UHT-treated product according to claim 1, wherein the UHT-treated product is liquid and develops full viscosity upon reheating.